

MENU

STARTERS

SOUP OF THE DAY	8
please refer to our specials board for daily selection	
CHEESY GARLIC BREAD	9
toasted Turkish bread with garlic butter & melted cheese V <i>add crispy bacon pieces</i> 2	
SEASONED POTATO WEDGES	12
served with sweet chilli sauce & sour cream V	
SAGANAKI	15
pan-fried Greek cheese served with lemon wedge V GF	
PEKING DUCK SPRING ROLLS (4)	16
served with honey soy dipping sauce	
ARANCINI BALLS (3)	16
house-made sun-dried tomato, basil pesto & feta arancini served on a crushed tomato & capsicum salsa V	
GRILLED PRAWN SKEWERS (3)	18
three skewers with three lime & ginger marinated king prawns with soy & chilli dipping sauce GF	

SALADS

CAESAR SALAD	19
cos lettuce, crispy bacon rashers & toasted garlic croutons, tossed in a traditional Caesar dressing with a poached egg & fresh shaved parmesan <i>add herb & garlic chicken</i> 5	
THAI NOODLE SALAD	20
rice noodles, crunchy rainbow slaw & red capsicum tossed in a chilli-lime dressing with mint & coriander <i>add pan-fried Korean BBQ beef</i> 6	

PACIFIC OYSTERS

oysters sourced from the pristine waters of Tasmania,
delivered fresh to ensure premium quality & freshness

½ DOZEN		21
FULL DOZEN		33

NATURAL

fresh oysters served with lemon wedges | GF

KILPATRICK

fresh oysters oven-baked in a rich home-made
kilpatrick sauce with crispy bacon pieces | GF

BURGERS

FRIED CHICKEN BURGER	24
buttermilk marinated maryland chicken, golden-fried & served on a brioche bun with American cheddar, cos lettuce, tomato & creamy herbed sauce, served with chips & a side of aioli	
LOADED WAGYU BURGER	25
200g house-made wagyu patty in a brioche bun loaded with double American cheddar, bacon, tomato, diced onion, gherkins, special burger sauce & cos lettuce, served with chips & a side of tomato relish	

FAVOURITES

ROAST OF THE DAY	26
please see our specials board for daily selection	
FARMHOUSE STYLE CHICKEN	28
oven-baked chicken breast cooked in a rich, creamy seeded mustard sauce, served on top of roasted chat potatoes & seasonal vegetables GF	
CHICKEN SCHNITZEL	24
panko crumbed chicken breast fried until golden, served with chips & salad	
CHICKEN PARMIGIANA	26
panko crumbed chicken breast topped with Virginian leg ham, Napoli sauce & melted cheese, served with chips & salad	
VEGAN SCHNITZEL	24
blended medley of fresh choice vegetables with subtle spices, coated in a gluten free crumb & golden fried, served with chips, salad & tomato relish V GF <i>add Napoli sauce & melted cheese</i> 2	
CHICKEN KIEV	28
300 g chicken breast coated in a crispy panko crumb & filled with garlic butter, lightly fried & finished in the oven, served with creamy mashed potato & seasonal vegetables	
BEER BATTERED FLATHEAD TAILS	25
golden fried flathead tails in a light beer batter, served with chips, salad & tartare sauce GFO	
LEMON PEPPER CALAMARI	28
calamari pieces fried until crispy in our own special lemon pepper seasoning with a side of aioli, served with chips & salad GF	

V | Vegetarian
GF | Gluten Free
GFO | Gluten Free Option

Please advise staff of any dietary requirements when ordering
Customer requests will be catered for to the best of our ability

CHEFS GRILL

PREMIUM GRASS FED GIPPSLAND BEEF

PORTERHOUSE (350g) 37

FULL FACE RUMP (500g) 42

RIB-EYE (400g) 48

all steaks are gluten-free, cooked to your liking & served with chips, salad & your choice of sauce

SURF & TURF 9

top off your choice of steak with prawns & calamari in a creamy garlic sauce | GF

PORK RIB-EYE (350g) 33

char-grilled pork rib-eye served with roasted chat potatoes & seasonal veg with your choice of sauce

SAUCES

Gravy | Mushroom | Pepper | Garlic Butter
| Red Wine Jus |

SIZZLE PLATES

all dishes come with bok-choy, capsicum & onion served on a sizzling cast iron plate with a side of basmati rice

KOREAN BBQ BEEF 28

thin beef strips in a spiced sesame, chilli & soy sauce

HONEY SOY CHICKEN 27

tender chicken pieces in a sticky honey & sweet soy sauce
| GF

SWEET & SOUR PRAWNS 31

king prawns in a pineapple & capsicum sweet & sour sauce
| GF

FROM THE PANS

CHICKEN & CHORIZO RISOTTO 26

chicken breast pieces, chorizo, semi-dried tomatoes, mushrooms & spinach topped with fresh shaved parmesan | GFO

PUMPKIN RISOTTO 24

honey roasted pumpkin, pine-nut, spinach, peas, roasted peppers & crumbled feta | V | GF
add herb & garlic chicken 3

VEGETARIAN PENNE 24

sautéed mushrooms, semi-dried tomatoes, roast pumpkin & spinach in a rose' sauce with shaved parmesan | V
add herb & garlic chicken 3

GARLIC TIGER PRAWNS (12) 31

pan-fried tiger prawns in a creamy garlic & white wine sauce, served on basmati rice with fresh salad | GF

SIDES

BOWL OF FRIES 8

served with tomato sauce & aioli | V | GF

GARDEN SALAD 6

mixed lettuce, red onion, cucumber, carrot & tomato with creamy balsamic dressing | V | GF

FRESH VEGETABLES 6

wok-tossed seasonal vegetables with roasted chat potatoes | V | GF

MASHED POTATO 5

fluffy mashed potato with butter | V | GF

BASMATI RICE 4

steamed basmati rice | V | GF

SENIORS

1 COURSE 17.5 | 2 COURSE 19.5 | 3 COURSE 21.5

ENTRÉE

Soup of the Day | Cheesy Garlic Bread

MAIN

Fish & Chips – *grilled or battered, chips & salad*

Roast of the Day – *seasonal vegetables & gravy*

Chicken Schnitzl/Parma – *chips & salad*

Vegetarian Risotto – *pumpkin, mushrooms, sun-dried tomatoes & spinach in Napoli sauce*
add chicken (\$3 extra)

250g Porterhouse (add \$8) - *chips, salad, choice of sauce*

DESSERT

Pavlova | Trio of Ice Cream | Cake Slice

KIDS MENU

UNDER 12 YEARS OLD \$11

all kids meals come with a free soft drink

Chicken Nuggets & Chips | Chicken Parma & Chips

Battered Fish Bites & Chips | Mini Roast & Vegetables

Chicken Schnitzel & Chips | Penne Pasta with Napoli sauce

DESSERTS

TRIO OF ICE CREAM 5.5

PAVLOVA | GF 6.5

CAKE SLICE 8.5

refer to our cake display for daily selections

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